

LE VIEUX PIN

Ava 2014

THE WINEMAKERS NOTES

2014 was the 2nd warmest year since 1998 for the South Okanagan. July and October temperatures were way above last year but September was lower than the last 3 years, hence pushing for better phenolic ripeness was not at risk of gaining high alcohol. The tonnage we got was lower than the tonnage expected mostly because of thicker skins and smaller berries. The wines are concentrated, with a very good ripe tannic structure.


2014 Ava is arguably the most balanced Ava to date. All three varieties are already seamlessly integrated (something that usually comes with extended bottle aging). Nectarines, Peaches, Apricots mingle with white flowers, herbal tea, tropical pineapple and crab apple notes. There are slight acacia honey drizzled notes on brioche bun that are already present and going to develop further with bottle age. Also anticipate beautiful toasted cereal notes to come forward about half a dozen years post vintage.

RECOMMENDED FOOD PAIRING

Heritage roasted chicken with traditional stuffing or game bird with tropical fruit accents.

THE DETAILS

GRAPE VARIETY: 62% Viognier, 20% Marsanne, 18% Roussanne
REGION: Black Sage Bench, North Oliver
VINEYARD: Le Grand Pin & Crowley
SOIL TYPE: Glacio Fluvial Fan; Gravel and sand at Crowley Vineyard, mostly Sand and Clay and rare pockets of Gravel in Le Grand Pin Block.
AGE OF VINES: 6-10 years
YIELD: Average of 3.1 tons per acre
PRODUCTION SIZE: 529 cases
ALCOHOL: 13.3%
AGING: 70% aged in French oak barrels and puncheons for 8 months, 13% new oak. Other 30% fermented and aged in stainless steel.

	
LE VIEUX PIN	
<i>Ava</i>	
REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>3.1</i>
GROWN	<i>Black Sage Bench</i>
CÉPAGE	<i>62% Viognier, 20% Marsanne, 18% Roussanne</i>
AGING	<i>70% aged in French oak barrels and puncheons for 8 months, 13% new</i>
PRODUCTION	<i>529 cases</i>
BATTONAGE	<i>twice a week for 3 months & once every 2 weeks for the last 5 months</i>
VINTAGE	<i>2014</i>
13.3% alc/vol. 750 ml	